



## Seafood Bar

Pacific oyster lemon, mignonette .....	7
Pacific oyster 'Kilpatrick' preserved chilli, smoked lardo .....	8.5
Blue-Swimmer Crab tartlet celeriac & apple remoulade, sorrel .....	14
Half-shell scallop garlic kombu butter, parsley crumb .....	12
Cured Hiramasa Kingfish crème fraiche tartar, pickled seaweed, tempura, vinegar .....	32

## Snacks

Sam's Sourdough Pepe Saya cultured butter .....	15
Great Southern Groves Olives confit garlic, lemon, fennel .....	12
Tempura oyster mushroom, porcini salt, oyster mayonnaise .....	22
Mussel escabeche <small>TWO PIECES</small> sourdough soldiers, pickled carrot, dill .....	20
Pissaladière <small>TWO PIECES</small> sour cream pastry, Olasagasti anchovy, caramelised onion, preserved olive leaf.....	18

## Entrées

La Delizia Burrata Zuni pickles, roasted almond, mint .....	29
Villani Prosciutto di San Daniele <small>20MONTH</small> compressed melon, roasted macadamia .....	32
'Waldorf Salad' Parrilla-grilled nashi pear, celery, Cambay blue dressed radicchio, candied walnut .....	26
Black Onyx 3+ steak tartare charcoal mayonnaise, yolk, pomme gaufrette .....	32

Caviar	
Potato buttermilk waffle crème fraiche, chive	
Calvisius Tradition 10g .....	65
Calvisius Tradition 30g .....	160
Kaviari Kristal 30g .....	210
+ FROZEN BELVEDERE 15	



Wagyu	
Futari Fullblood Signature Wagyu <small>MARBLE SCORE 8-9+</small>	
300g Sirloin Café de Gibney butter	
.....	190 .....

## Grill

O'Connor 3+ Sirloin 300g preserved garlic scape, chimichurri .....	62
Stirling Ranges Ribeye 750g flamed oyster mushroom, Sauce Diane .....	160
Western Rock Lobster <small>HALF</small> curried buckwheat, vadouvan butter, fried curry leaf.....	68
Parrilla-grilled cabbage shiitake mushroom XO, chive, crisped shallot .....	36

## Pasta

Conchiglie Berkshire pork & fennel ragu Parmigiano Reggiano .....	43
Spaghetti Shark Bay clams, nori, garlic, chilli, lemon .....	45
Campanelle oyster mushroom, kampot pepper, kombu garlic butter, Parmigiano Reggiano .....	41

## Mains

Glacier 51 Toothfish salted ribboned cucumber, chilli oil, fragrant herbs .....	54
Fremantle swordfish 300g cider beurre blanc, mussels, sea pursalane, chive .....	75
Amelia Park lamb rump 300g mint salsa verde, Bookara feta Gordal olive, parsley .....	60
Gibney Caesar Parrilla-crisped confit chicken, soft egg, baby cos, white anchovy, lardons Parmigiano Reggiano .....	48

Sides			
Charred leeks brown butter, roasted hazelnut .....	22	Curried cauliflower Gruyère mornay gratin .....	22
Woodfired broccolini piment d'espelette, lemon, Parmigiano Reggiano .....	18	Parilla-roasted carrots caramelised hot honey, labneh, carraway .....	18
Frites tarragon mayonnaise .....	15		
Leaf bouquet cider vinaigrette, radish, soft herbs ....	16		

15% surcharge on public holidays. Credit/debit card processing fees apply. Some dishes contain nuts. While we take precautions to minimise the risk of cross contamination & allergens, we cannot guarantee that any of our dishes are 100% allergen free.

